

Sub B1

2. (Amended) The process of claim 1 for the production of a cereal beer having a high content of soluble β -glucan from a cereal or mixture of cereals comprising the following steps.

- a.. forming an aqueous cereal slurry containing from 10% to 30% by weight of at least one wet or dry milled cereal which [essentially] slurry lacks β -glucanase activity sufficient to decrease soluble β -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals;
- b. mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and, optionally, at least one protein degrading enzyme;
- c. cooling to a temperature below 50°C;
- d. removing insoluble material to form a wort;
- e. boiling the wort with hops at conditions sufficient to destroy all enzymatic activity, thereby forming a boiled wort;
- f. cooling the boiled wort to room temperature or lower;
- g. adding yeast to the boiled wort; and
- h. fermenting the mixture to produce a cereal beer having a high content of soluble β -glucan.

Sub D2

5. (Amended) The process of claim 2, wherein the cereal is a malted cereal selected from oats, barley and a mixture thereof, the cereal having been heat treated to [destroy essentially all] lack β -glucanase activity.

Q5

6. (Amended) The process of claim 2, including the step of heat treating the cereal sufficiently to [inactivate essentially all] obtain said lack of β -glucanase [contained therein] activity.

Q3

11. (Amended) The [cereal wort or beer] process of claim [10 containing] 1, in which the high content of soluble β -glucan is more than 0.3% [of soluble β -glucan].

12. (Amended) The [cereal wort or beer] process of claim [10 containing] 1, in which the high content of soluble β -glucan is more than 0.5% [of soluble β -glucan].

13. (Amended) The [cereal wort or beer] process of claim [10] 1 wherein said cereal is at least one member selected from the group consisting of wet milled rolled oats, wet milled rolled barley, wet milled crushed barley, incompletely germinated oats, incompletely germinated barley, heat treated oats flour, heat treated barley flour, said incompletely germinated oats and incompletely germinated barley or a heat treated member of said group.

14. (Amended) The [cereal wort or beer] process of claim [10] 1, wherein said cereal is oats, barley or a mixture thereof.

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21. (Amended) The [grain] process of claim [21] 1 in which the cereal is barley or oats or a mixture thereof.

Please add the following new claim:

sub C3
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--22. A process for the production of a cereal wort or beer having a high content of soluble β -glucan of more than 0.2wt% from a cereal or mixture of cereals utilizing enzymes in which the enzymes present during the process lack sufficient β -glucanase activity to eliminate more than 50% of soluble β -glucan contained in the cereal or mixture of cereals before the process is effected.--

insoluble fibers are removed
seed part
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